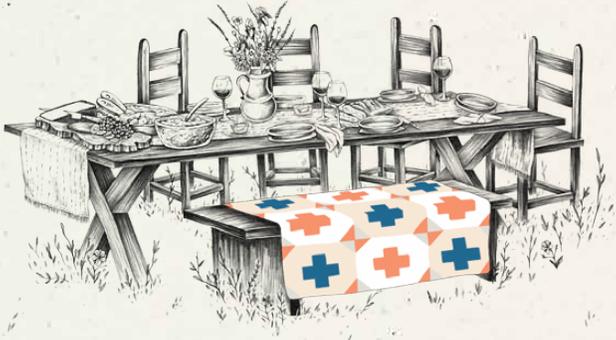


# CANAS FEAST



2018  
**NEBBIOLO**  
COLUMBIA VALLEY AVA  
CIEL DU CHEVAL VINEYARD

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** September 28<sup>th</sup>

**COOPERAGE:** 22 months  
in oak barrique

**pH:** 3.68

**ALCOHOL:** 14.5%

**BOTTLED:** August 2020

**AGING:** Now through 2027

## **FOOD PAIRING SUGGESTIONS**

Pair with Pork Belly, Gnocchi  
or Polenta with Wild  
Mushroom Ragu, Pizza with  
Fontina, and Duck Confit



## **VINEYARD NOTES**

**AVA:** Red Mountain

**PLANTED:** 1975

**ACREAGE:** 102 Acres

**ELEVATION:** 700 ft.

**SOILS:** Sandy Loam

## **COMPOSITION**

Nebbiolo (100%)

## **VINTAGE TRENDS**

The 2018 season jumped off to a warm start with April and May temperatures far exceeding the 30-year average. June and July brought more normal temperatures leading into August heat spikes with record temperatures. September and October were dry with cool temperatures which gave us optimal harvest conditions. In sum, this vintage was much warmer than average, but still milder than other recent vintages. Cool, dry conditions during harvest afforded a record-swift 30-day harvest that thankfully flowed about as orderly and efficiently as we can recall. Fruit from the 2018 vintage highlights concentrated flavors, layered complexity and surprising acid retention.

## **WINEMAKER NOTES**

Traditionally hailing from the Piedmont region of northwestern Italy, these Barolo and Barbaresco wines are known for their pale, ruby red color, starkly juxtaposed by pronounced acidity, firm tannins, and a complexity of aromas and flavors rivaled by no other. Nebbiolo is arguably one of the most challenging grapes to grow of the *vinifera ssp.* With its impossibly undersized canopy-to-fruit ratio (owing to long internodes, tiny leaves, monster cluster size, and infertile basal buds). It takes a deft hand to ply the beauty from Nebbiolo in Italy, let alone the hottest reaches of Washington State, but certainly this wine illustrates how supremely adaptable *Vitis sp.* can be under the skillful cultivation of sagacious viticulturalists like Jim & Richard Holmes at Ciel du Cheval Vineyard. Years of patient observation and costly trellis experimentation have resulted in harnessed concentration and graceful balance of acids and tannins, framing an elegance often missed by the casual quaffer – truly a wine that leaves little else at the table vying for your attention, earning the moniker “the king of wines and the wine of kings.”

## **TASTING NOTES**

Bing cherry and ever so slight suggestions of Ceylon cinnamon, dried rosehips, and star anise deliver classic Nebbiolo aromas and flavors. While the mouthfeel boasts a full entrance that is unmistakably inherent to the grape, there is a delicate nature not often expressed in its nascent state. Fine-spun tannins and balanced acids allow this wine to show with more maturity than its age at release might suggest -- an uncommon, if not welcomed, turn for the less-than-patient fans of this storied varietal.



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